

*INDIAN CUISINE HAS VAST AND VARIED TRADITIONS. WITH MANY REGIONS AND CULTURES TO CONSIDER, WE HAVE CHOSEN TO FEATURE THE FIVE MOST CELEBRATED COOKING ELEMENTS, AND A VARIETY OF THE COUNTRY'S REGIONAL SPECIALTIES.*

*TANDOOR—CLAY OVEN*

*HANDI—CURRY*

*TAWA—CAST IRON COOKING*

*SIGRI—OPEN FIRE PIT*

*PATTHAR—STONE COOKING*

## **SIX COURSE TASTING MENU**

### **LOTUS ROOT 3 WAYS**

*FRIED, PICKLED AND PURÉED WITH HIBISCUS GEL AND CILANTRO POWDER*

### **“SAAG PANEER”**

*POACHED PANEER GNOCCHI WITH SPICED SPINACH PURÉE AND OMANI LEMON CRISP*

### **KARI PATA SHRIMP**

*SHRIMP MARINATED WITH CURRY LEAVES, GREEN CHILIES AND CILANTRO SERVED WITH PICKLED VEGETABLES*

### **POUSSIN JUGALBANDI**

*POUSSIN BREAST STUFFED WITH MINCED CHICKEN AND COCONUT IN A RICH SAUCE SERVED WITH NAAN*

### **LAL MAS**

*RAJASTHANI LAMB CURRY WITH BLACK CARDAMOM, CLOVE AND CHILI SERVED WITH PULAO RICE AND KACHUMBAR SALAD*

### **TRIO OF DESSERTS**

*RAS MALAI, SHRIKHAND, DATE FIG GATEAU*

**\$75 PER PERSON**

**WINE PAIRING- ADDITIONAL \$55**

## **SIX COURSE VEGETARIAN TASTING MENU**

### **LOTUS ROOT 3 WAYS**

*FRIED, PICKLED AND PURÉED WITH HIBISCUS GEL AND CILANTRO POWDER*

### **“SAAG PANEER”**

*POACHED PANEER GNOCCHI WITH SPICED SPINACH PURÉE AND OMANI LEMON CRISP*

### **GAJAR KA SHORBA**

*CARROT SOUP WITH ORANGE, GINGER, CLOVE AND ROASTED CUMIN*

### **GOBI MUSSALAM**

*TANDOORI-ROASTED CAULIFLOWER IN A SAUCE WITH CASHEWS, TOMATO AND CREAM, SERVED WITH NAAN*

### **SEASONAL ROOT VEGETABLE KORMA**

*BUTTERNUT SQUASH, CELERY ROOT, POTATO AND CARROTS IN A SAUCE OF CASHEW NUTS, GREEN CARDAMOM, SAFFRON, & CREAM WITH TOASTED ALMONDS, SERVED WITH PULAO RICE*

### **TRIO OF DESSERTS**

*RAS MALAI, SHRIKHAND, DATE FIG GATEAU*

**\$65 PER PERSON**

**WINE PAIRING- ADDITIONAL \$55**

**TASTING MENU REQUIRES PARTICIPATION OF ENTIRE TABLE**

## **APPETIZERS**

<b>MIXED GREEN SALAD</b> MIXED GREENS WITH SEASONAL VEGETABLES AND HONEY-LIME-CARDAMOM VINAIGRETTE SERVED WITH HOMEMADE SPICED PANEER ADD SHRIMP OR CHICKEN (SUPPLEMENT +\$3)	\$12
<b>BABY BEET SALAD</b> ROASTED BABY BEETS WITH GOAT CHEESE-RAITA FOAM AND A SWEET AND SPICY BEET VINAIGRETTE	\$12
<b>GAJAR KA SHORBA</b> CARROT SOUP WITH ORANGE, GINGER, CLOVE AND ROASTED CUMIN	\$12
<b>PANEER PAKORAS</b> FRIED PIECES OF HOMEMADE SPICED PANEER SERVED WITH CILANTRO-MINT-YOGHURT CHUTNEY	\$12
<b>LAHSOONI GOBI</b> CRISPY FLORETS OF CAULIFLOWER WITH CHILI FLAKES AND GARLIC TOMATO CHUTNEY	\$12
<b>VEGETABLE SEEKH KEBAB</b> KEBAB OF MIXED VEGETABLES INCLUDING POTATO, CARROT, CAULIFLOWER AND BROCCOLI SEASONED WITH ROASTED CUMIN AND JUNOON GARAM MASALA	\$13
<b>EGGPLANT CHAAT</b> CRISPY SLICED BABY EGGPLANT WITH YOGHURT, TAMARIND AND RED ONION	\$12
<b>AJWAINI MUSHROOM</b> MIXED WILD MUSHROOMS SEASONED WITH AJWAIN SERVED OVER CARAMELIZED ONIONS	\$14
<b>TANDOORI PINEAPPLE SCALLOP</b> SEARED SCALLOPS WITH FENNEL PUREE AND TANDOORI-ROASTED PINEAPPLE SAUCE	\$14
<b>PIRI-PIRI SHRIMP</b> SHRIMP IN A GOAN CHILI SAUCE WITH AVOCADO AND CITRUS SALAD	\$15
<b>LAMB BOTI KEBAB</b> LAMB MARINATED WITH HUNG YOGHURT, GINGER, JUNOON GARAM MASALA, BLACK PEPPER, DEGGI MIRCH AND MUSTARD OIL	\$15
<b>MURG TIKKA MIRZA HASNU</b> CHICKEN THIGHS MARINATED IN HUNG YOGHURT, JUNOON GARAM MASALA, AND CHEDDAR CHEESE SERVED WITH A TOMATO AND CUCUMBER SALAD	\$14
<b>DUCK GUSHTABA</b> FRESHLY GROUND DUCK MEATBALLS WITH GREEN CHILIES AND MINT, SIMMERED IN A SAFFRON-ALMOND-CASHEW SAUCE	\$13
<b>NOORANI KEBAB</b> TWO-LAYER KEBAB OF MINCED LAMB AND CHICKEN WITH JUNOON GARAM MASALA, CHILI AND FRESH CILANTRO	\$15

## **FISH AND SHELLFISH**

<b>LOBSTER TANDOORI – TANDOOR</b> <i>LOBSTER TAILS SEASONED WITH A TANDOORI SPICE BLEND, SERVED WITH CELERY ROOT AND ARTICHOKE CURRY, CONFIT ARTICHOKE, DICED APPLE, FRIED CHICKPEAS AND CHILI CASHEWS</i>	\$36
<b>MONKFISH TIKKA - SIGRI</b> <i>MARINATED MONKFISH WITH CHARRED BRUSSEL SPROUTS, PICKLED MUSTARD SEEDS AND APPLE CIDER FOAM</i>	\$30
<b>WILD STRIPED BASS MALVAN – TAWA</b> <i>SEARED WILD STRIPED BASS WITH A SAUCE OF FRESH COCONUT, GREEN CHILIES, AND CILANTRO</i>	\$34
<b>TANDOORI KING MACKEREL MOILEY – HANDI</b> <i>MARINATED KING MACKEREL SERVED WITH A COCONUT-GINGER SAUCE</i>	\$34
<b>KERALA SHRIMP CURRY- HANDI</b> <i>SEARED SHRIMP WITH COCONUT MILK, CURRY LEAVES, MUSTARD SEEDS, GREEN CHILIES AND SMOKED KODAMPULLI</i>	\$32

## **POULTRY**

<b>TANDOORI POUSSIN – TANDOOR</b> <i>JUNOON 'S VERSION OF TANDOORI CHICKEN WITH WHITE PEPPER, FENUGREEK, GREEN CARDAMOM AND CILANTRO, SERVED WITH GRAPEFRUIT MINT RAITA</i>	\$28
<b>SHAKKARKANDI MURG KEBAB – SIGRI</b> <i>BONELESS CHICKEN THIGHS MARINATED WITH SWEET POTATO, CINNAMON AND GARAM MASALA SERVED WITH AJWAIN-BUTTERNUT SQUASH PUREE, PICKLED DELICATA SQUASH, AND PUMPKIN SEED OIL</i>	\$26
<b>MURG LABABDAR – TAWA</b> <i>CHICKEN TIKKA IN A TOMATO AND ONION SAUCE FLAVORED WITH FENUGREEK AND GINGER</i>	\$28
<b>HYDRABADI CHICKEN KORMA – HANDI</b> <i>TANDOOR-COOKED CHICKEN SIMMERED IN A SAUCE WITH CASHEW NUTS, WHITE POPPY SEEDS AND CREAM</i>	\$28
<b>DUCK TELLICHERRY PEPPER – HANDI</b> <i>FARM-RAISED SMOKED DUCK BREAST WITH A TELLICHERRY PEPPERCORN SAUCE</i>	\$30

## **MEATS**

<b>MASALENDAR LAMB CHOPS - TANDOOR</b> <i>TANDOORI-MARINATED LOCAL LAMB CHOP SERVED WITH CURRY-CONFIT POTATOES AND ANARDANA-BROWN BUTTER SAUCE</i>	\$38
<b>SLOW-BRAISED LAMB SHANK – HANDI</b> <i>LAMB SHANK BRAISED FOR 5 HOURS IN A STEW OF CARAMELIZED ONIONS, CLOVE, STAR ANISE, AND CARDAMOM</i>	\$32
<b>PATIALA SHAHI GOAT – HANDI</b> <i>SLOW-COOKED LOCAL GOAT IN A RICH SAUCE OF GREEN CHILIES, TOMATO, YOGHURT AND FRESH CILANTRO</i>	\$32
<b>LAMB KOLHAPURI – HANDI</b> <i>LAMB SIMMERED IN A SPICY CURRY OF RED CHILI, TOASTED COCONUT, STAR ANISE AND WHITE POPPY SEEDS</i>	\$32

## **VEGETABLE**

<b>SAAG AUR GOBI KE BHURJI – TAWA</b> CAULIFLOWER FLORETS SAUTÉED WITH SPINACH, ROASTED CUMIN, CHOPPED TOMATO AND FENUGREEK LEAVES	\$17
<b>PANEER AUR MIRCHI KA SALAN– TAWA</b> HOMEMADE, SPICED PANEER WITH LONG HOT GREEN PEPPERS IN A PEANUT-TAMARIND SAUCE	\$18
<b>JAIPURI BHINDI – HANDE</b> OKRA TOSSED WITH AMCHHOOR, AJWAIN, BLACK SALT AND CHILI	\$18
<b>SOOKHI SUBZI – TAWA</b> SEASONAL VEGETABLES LIGHTLY SAUTÉED WITH GARLIC, ONIONS, AND TOMATOES, FINISHED WITH FRESH CILANTRO	\$16
<b>CHANNA PINDI – HANDE</b> STEWED CHICKPEAS WITH ONION, GINGER, GARAM MASALA, CORIANDER AND CUMIN	\$16
<b>AMRITSARI ALOO WADI - HANDE</b> SUNDRIED BLACK LENTIL DUMPLINGS SIMMERED WITH POTATOES, TURMERIC AND CHILI	\$16
<b>NADRU KOFTE – HANDE</b> DUMPLINGS OF KASHMIRI LOTUS ROOT AND HOMEMADE FRESH INDIAN CHEESE IN A SAUCE OF FENNEL, FENUGREEK AND CREAM	\$18
<b>PUNJABI KADI – HANDE</b> VEGETABLE-CHICKPEA PAKORAS WITH YOGHURT, DRY RED CHILI AND JUNOON GARAM MASALA	\$17
<b>BAGAREY BAIGAN – HANDE</b> BABY EGGPLANT SIMMERED WITH DRIED COCONUT, CURRY LEAVES, PEANUTS AND TAMARIND	\$18

## **BREADS, RICE AND ACCOMPANIMENTS**

<b>NAAN</b>	\$5	<b>NAAN SPECIALTY</b> PRUNE AND WALNUT / GARLIC / ONION	\$7
<b>JUNOON SPICED NAAN</b> STUFFED WITH MOZZARELLA AND GRUYERE CHEESES, TOPPED WITH A HOMEMADE SPICE BLEND AND ROASTED GARLIC	\$7	<b>HYDERABADI CHICKEN NAAN</b> STUFFED WITH MALAI CHICKEN, RED ONION, GREEN CHILI AND FRESH CILANTRO	\$8
<b>ROTI</b>	\$5	<b>MISSI ROTI</b>	\$6
<b>PARATHA</b> LACCHA / MINT	\$6	<b>ALOO PARATHA</b>	\$7
<b>PLAIN PULAO RICE</b>	\$6	<b>RED BHUTANESE RICE</b>	\$7
<b>MINT RAITA</b> YOGHURT WITH ROASTED CUMIN, FRESH MINT, FRESH MANGO, AND POMEGRANATE ARILS	\$6	<b>CHUTNEY TASTING</b>	\$8
<b>DAAL MAKHNI</b> BLACK LENTILS, RED KIDNEY BEANS, AND SPLIT CHICK PEAS SIMMERED WITH GINGER, TOMATO, CHILIES AND CREAM	\$12	<b>JUNOON YELLOW DAAL TADKA</b> MASOOR, CHANA, AND TOOR DALS SIMMERED WITH GREEN CHILIES, TURMERIC AND CUMIN	\$12

“AT JUNOON WE ALWAYS SOURCE AND UTILIZE ORGANIC SUSTAINABLE PRODUCTS  
AND NEVER SOURCE ENDANGERED SPECIES FOR OUR MENU.”